



SIDEWOOD

[2017]

[VITICULTURE]

Owners Cassandra and Owen Inglis purchased the original Oakbank Vineyard in 2004. Since then Sidewood has expanded into four vineyards across the Adelaide Hills. Sustainable and environmental practices are used in all the vineyards making Sidewood Estate the largest sustainable winery in the cool climate region with all four vineyards having an Entwine Accreditation. Sheep, irrigation and canopy management are essential for producing manicured vineyards that harvest the highest quality fruit.

[VINIFICATION]

Winemaker Darryl Catlin carefully selects the best parcels of fruit from the Sidewood Estate vineyard, ensuring that the fruit is picked at precisely the right moment. After a lot of time spent walking up and down the vineyard checking to see if the flavours are right, the fruit is then picked once it has reached optimum Baume. It then begins its journey through the Sidewood winery, initially focusing on keeping the juice as cool as possible. It is then pressed and fermented at 14°-15°C for only 2 weeks. It is then settled and prepared for bottling as soon as possible so that we can capture the freshness and fruit intensity of the wine.

[TASTING NOTES]

Pale yellow in colour with bright green hues, this wine displays tantalising aromas of tropical fruits, grapefruit and zesty lemon citrus. The palate is vibrant with mouth-watering flavours of grapefruit, melon and green apple. Beautifully balanced with lively lifted acidity, this wine delivers outstanding length and flavour. This versatile wine is perfect on its own or compliments Mediterranean platters, fresh seafood dishes or a goats cheese salad as a vegetarian option.

[ANALYSIS]

Alcohol | 12.0% alc/vol

PH | 3.28

Acid | 6.33 g/l

Closure | Stelvin

